

# TUBERCULOSIS AND CANCER IN CHICAGO BEEF!

## COLD STORAGE IS BAD.

The Health Department Says that Undrawn Poultry, Long Kept, Is Unfit for Food.

Frightful Food Thrown Upon Market from Cold Storage Plants—Health Department Protests.

Health Commissioner Whalen finds the greatest foe of the public health in the Beef Trust.

For seven months Dr. Whalen has been trying to get an ordinance through the city council forbidding the sale of any slaughtered poultry, fish, game, or any animal used for food purposes, refrigerated or otherwise, "which has not been properly drawn and prepared by removing the entrails at the time of slaughter." Storage men estimated that 5,000,000 pounds of meats in Chicago warehouses would come under the ban of this law.

Dr. Whalen's ordinance contains the following provisions:

No fowls or other animals to be put in storage without the entrails being removed.

Warehouses to be in sanitary condition; regular inspections to guarantee this.

An annual license fee of \$500, permits to be issued to warehouses only after they had complied with the sanitary provisions.

Every article to be tagged permanently to show the date it is put in storage.

Retail grocers to exhibit storage meats in original packages from the warehouses, to show the age of the food, and its history.

"Our inspectors have found meats two and three years old in the warehouses," Dr. Whalen said.

So important has this subject become that the Secretary of the State Board of Health, Dr. James A. Egan, has addressed the following communication to the mayor of every city in Illinois:

"The Illinois State Board of Health, acting in the interest of the lives and health of the people, urgently recommends to the mayors and city councils of all cities and the presidents and boards of trustees of all villages and to the health officials in all parts of the State, the enactment and enforcement of ordinances prohibiting the sale of poultry, fish, game, or any animal used for food that has not been properly cleaned and drawn at the time of the slaughtering.

"The necessity for such ordinances and their enforcement is plainly indicated by the rapidly growing custom of storing poultry, fish, and game containing the entrails and other viscera and offering them for sale long periods of time after being killed, and the danger to public health caused by this custom.

"It is known to all physicians and physiologists that there are generated in the body of any animal poisons of the highest degree of toxicity. The intestines and other digestive organs contain at all times materials which have undergone putrefactive changes. If this material be permitted to remain in the body after death the poisons generated may infiltrate the entire flesh, making it dangerous to the person who eats it. The body, in which the viscera are permitted to remain, undergoes decomposition much more rapidly than when such viscera have been removed. Decomposition is further hastened by leaving the blood in the animal.

"It has become the custom of wholesale poultrymen and packers to purchase poultry during the early summer, when the prices are lowest, and to keep it in cold storage until winter or until the prices are highest. Such fowls are killed without bleeding, often plucked before death, and placed in cold storage without removing the entrails and other viscera. Frequently they are not offered for sale until several months after killing.

"The process of decomposition and putrefaction begins at once. Cold storage and freezing may limit the rotting process, but do not stop it. When poultry or animals are taken from cold storage and thawed out for exhibition and sale the decomposition continues with renewed energy, impregnating the flesh with poisons. Flesh in which the blood has been permitted to remain is particularly susceptible to such decomposition, and this susceptibility is increased by the long period of freezing and thawing.

"Even with poultry that is 'freshly killed' there is frequently a period of several days between the time of slaughtering and sale. Not only is it dangerous, but it is repugnant to our sense of decency that the flesh we are to eat shall lie for several days in close contact with putrifying animal matter.

"Undoubtedly undrawn poultry, flesh, and game has caused many cases of poisoning which have wrongfully been attributed to other causes. The poisoning resulting often resembled that caused by other poisons administered by persons or taken with suicidal intent."

Physicians seemed inclined to disagree with the cold storage people as to the possibility of storing food products two years or more. Dr. W. A. Kufewski was decided in his opinion that cold storage products were dele-

terious, no matter what length of time they were placed on ice.

"There is no possibility of preventing some kind of decay if poultry is packed with the entrails inside, no matter what the temperature, and all cold storage meats, even when taken the best care of, lose their vitalizing principle and are consequently almost valueless as food products.

"They are not stimulants to the stomach or the system, but mere clogs. It is just about the same as feeding the stomach so much bran. Cold storage is unfortunately one of the necessities of our great cities and the great activities of our modern life, but it is a misfortune that cold storage should be necessary. All meats should be used within three or four days after the killing to secure the necessary returns of vitality to the human body.

"As for cold storage eggs I forbid my patients to use them under any circumstances. The egg, like meat, loses its force when stored and the fact that it has a shell is no protection. Its food properties are as certainly destroyed as if it were broken. Canned goods are equally if not more deleterious than cold storage products. It is now an established fact that in the Russo-Japanese war canned goods were as deadly as the shrapnel."

H. C. Curtis, director of St. Luke's Hospital, stated that as a general proposition he was in favor of the passage of the Whalen ordinance. "It would be a safeguard to the public health," he said, "and we who see the under side of that question are naturally solicitous that every step be taken to safeguard the public."

The Beef Trust is immune from prosecution by the Illinois Pure Food Commission.

Why? One point on which the Illinois commission has been especially lax in the opinion of food experts has been its failure to look for preservatives in canned meats. There is nothing in the State law, the commissioner claims, that forbids the use of preservatives, but the law plainly states that:

"No packer or dealer in preserved or canned fruits and vegetables, or other articles of food, shall sell or offer for sale such canned or preserved articles of food, unless these shall be entirely free from substances or ingredients deleterious to health."

A decision from Secretary Wilson of the Department of Agriculture on the point in question came in a dispatch from Washington. It was as follows:

"The addition of any preservative of any kind to a food product may be objected to, first, when the added body is not mentioned on the label; second, the added substance itself may be deemed injurious to health; third, the added substance may be forbidden by the laws of the country in which the foods are made or from which they are exported.

"Both boracic and salicylic acids are prohibited by the German laws. Boracic acid has been declared by this department to be injurious to health. It does not appear that there is any convincing reason for the use of any preservatives in sausages except the usual condimental ingredients—salt, vinegar, spices and woodsmoke.

"Under the results of experiments conducted in the bureau of chemistry small quantities of benzoic acid and foods are produced, or from which they are exported."

Help the health commissioner fight the Beef Trust!

Commissioner of Health Whalen, in the bulletin for the last week of January, calls attention to the need of an appropriation of \$25,000 to fight tuberculosis. "An increase of the police force is undoubtedly necessary," declares the bulletin, "but there seems to be lacking a sense of proportion in refusing the \$25,000 to save 2,000 to 25,000 lives annually from the assaults of a positively preventable disease, while granting \$1,000,000 to fight thugs and murderers, whose total harvest of death last year was 187 victims. Give the police department all it asks—if that can be done. Give the health department what it actually needs."

Many of the Beef Trust employees wear rubber gloves while handling the carcasses. Otherwise they are in imminent danger of blood poisoning. Even the embalming of food for the gullible public has its attendant dangers.

The Beef Trust is commencing to squirm. The public is going to get some startling facts before long. An opinion given by Attorney General Stead to the Illinois live stock board says the board has no right to pass on slaughtered animals, but must confine its inspection to live stock. The



THE BEEF TRUST IS BOSS.

opinion advises the board that it would have no standing as party to a suit to enjoin the Chicago health department from condemning carcasses passed by the State and government inspectors. "This opinion," said Secretary Pritchard of the health department, "strengthens the city's claims to be supreme in the inspection of meat."

The Beef Trust must go.

The number of members of the present Legislature controlled by the Beef Trust is known to a man.

Remember the Beef Trust when you are nominating candidates for the Legislature this year.

The number of dead and diseased hogs shipped by the Beef Trust and sold as food is something awful.

Numbers of hogs die in the cars in transit to the Beef Trust; their bodies are often eaten by the other hogs and their pet disease transmitted by them to the human race.

The Beef Trust has ruined many a prosperous small business. The hide industry, the boot and shoe trade, the sheepskin tanners, the leather tanners, the wool pullers, the wool trade, the vegetable market, the poultry business, the retail meat markets, the wholesale meat markets, the soap trade—all these and many more have been swallowed up by this awful leviathan. How much longer will the people stand it?

How much longer will the American people put up with diseased food?

People who think that they get good meat are invited to read the following clipping from the live stock report of the Chicago Daily News, January 9, 1906:

"Quality of offerings was not good. It was such as the trade usually looks for on Tuesday, with the Wisconsin shipments largely predominating. It was not the absence of good finished stuff that made the slow market, however, as the buyers were generally looking for low-priced cattle. Shippers had only a few orders at most, and the great percentage of them were for plain finished cattle. Since the ending of the western season there has generally been as good a demand for the commoner sorts of cattle as for the better priced steers. A few topky kinds have reached \$0.25 this week, but they are as scarce as the proverbial hen's teeth."

We do not see any quotations in the dailies on trichina hogs.

All the rotten old Beef Trust lobbyists, consisting of crooked lawyers, crafty politicians and scoundrel statesmen are getting ready. But when the Illinois Legislature meets these wretches will be pointed out so that he who runs may read.

People must remember that the city had only eleven inspectors at work on cattle, hogs, sheep and provisions. Necessarily, their work must have been very incomplete when there were 300,000 cattle a week to inspect. Tuberculosis and cancer are bound to be shipped to all quarters as food.

Beef Trust cold storage is a bad thing. Yet it is popular just now. The rotten food turned out in the shape of diseased poultry from Beef Trust roots is thus touched upon by Health Commissioner Whalen, of Chicago, in his annual report:

"Cold storage is one of our present necessities, but it is evident that it has been shamefully misused by dishonest men. While certain articles of food are better after more or less prolonged storage, certain fruits and vegetables spoil so soon after removal from the cold storage as to give a very unfavorable impression.

"Again, poultry or game is often stored in an undrawn condition and is afterward sold to the public. Attention

has been called to many cases of ptomaine poisoning resulting from eating game or poultry which had been stored in an undrawn state. The real evil comes from freezing more or less tainted meats and fish. The process of decay is checked, but the ptomaines remain. The purchaser does not detect any odor, but a gastro-enteritis is apt to result none the less.

There is a suspicion that much of the sickness contracted in strange hotels, is thus caused."

Daily News cattle report January 10: "Quality was rather poor, offers running largely to canners and cutters. Bull trade was steady at yesterday's decline. Bologna bulls were taken more readily than the fat sorts."

The Standard Oil Trust does not sell cancer or tuberculosis to the people. But the Newspaper Trust finds abundant space to devote to the Oil Trust but has not a line for the Beef Trust. Why?

Why is not the Illinois Anti-Trust law strictly enforced against the real trusts?

The law is upon the statute books and is rigidly lived up to as against small and honest corporations which are obliged to make affidavit once a year and send the same with one dollar to Springfield to prove that they are not in a trust.

A trust has no more standing in law in Illinois than a Burglar. Both exist in violation of the law and both are felons in the eyes of the law.

The Beef Trust absolutely controls legislation in Illinois. It does as it pleases with the people.

Why does not the Attorney General of Illinois get after the Beef Trust on the following points: Anti-Trust Law Violated.—It is violating the trust laws of Illinois by parceling out territory between subordinate concerns.

In being an organization in restraint of trade besides violating every detail of the Anti-Trust law. Fraud in Products Sold.—Millions of pounds of beef, pork, mutton, sausage and other products have been sold under false names and false representations, containing materials other than those represented to the buyer.

Fraud in Beef Sold.—Millions of pounds of inferior beef have been sold to government and private consumers. Killing Independent Concerns.—The Beef Trust has organized and still is organizing fake independent companies as a final desperate measure to crush competitors who refuse to buy of the trust.

Rebates to Dealers.—In every town at least one principal dealer gets a secret rebate in consideration of his agreement to buy no "outside" or independent beef, pork or mutton.

Secret Service Methods.—Canvassers are sent out in the guise of distributors to secure the names of persons buying independent beef. Crushing Competitors.—Beef is sold at cost and below until independent competitors are driven out.

How many murders is the Beef Trust guilty of in Chicago? How many innocent people are killed every year by tuberculosis and cancer?

There will be some music over the Beef Trust when the next Illinois Legislature meets.

The Beef Trust controls the food supply of the American people.

What did that delegation of Stock Yards commission men ask the mayor to do?

Did they ask him to order the city health inspectors out of the Stock Yards?

Why did the city administration point with pride to the fact that it protected the people of Chicago from the Beef Trust for five months and then sunk?

Did the same influences affect this administration that health officials

charged the Harrison administration with trucking to?

Is there any one so base that he would sacrifice the work of honest health inspectors and imperil the lives of every man, woman and child in Chicago to oblige some political friends?

Or are there deeper reasons? Speak out, somebody, for hell is not hot enough to roast a man who would bow to the Beef Trust in a matter of tuberculosis and cancer.

The Beef Trust slaughter houses are like morgues. The Beef Trust magnates love to praise their cleanliness in magazine articles. Of course these slaughter joints are clean. They have to be. They are sanitary in nearly every respect. The only unsanitary things about the Trust slaughter houses are the cancerous cattle, the tuberculosis cows and the trichina hogs. The surroundings have to be kept clean, like all buildings devoted to the care of cadavers. Even the embalmed beef turned out by the Trust is sanitary—from an embalmer's standpoint.

What object on the members of the Beef Trust have in opposing the Illinois pure food laws and wanting them amended?

The Beef Trust saturates Chicago with stench from its rendering establishments and glue factories. It robs the people of Chicago through its control of the price of the food they eat and the leather they wear.

The Beef Trust is arranging to control the next Illinois Legislature also.

The Beef Trust counts on a solid legislative delegation from Cook County which will favor monopoly and encourage high prices.

What other political associations besides the Harrison Democracy does the Beef Trust own in Chicago?

The following products were exported from the United States to the countries named in 1904. A large percentage of them contained tuberculosis and cancer as they were taken from the insides of cattle and therefore NEVER examined for tuberculosis, cancer or any other disease:

| Sausage Casings, Tallow.      |                 |
|-------------------------------|-----------------|
| Gr't Britain, value \$321,102 | \$1,707,204     |
| Germany, value ...            | 923,006 613,651 |
| France, value.....            | 184,336 463,514 |
| Netherlands, value.           | 500,400 146,021 |
| Russia, value.....            | 30,595 51,508   |

The American people must put an end to the Beef Trust or suffer the consequences of bad food.

How many lumpy-jaw cattle are slaughtered by the Beef Trust every day and fed to the people?

The Eagle feels highly complimented over the way its reading matter is stolen and reprinted without credit. But it feels sorry that the able editors who steal it cannot give it a wider circulation than they do. As the Eagle reaches its readers at least twenty-four hours earlier than the principal purveyors, the thefts are easily recognized.

The Beef Trust counts upon electing a majority of the Illinois delegation to Congress next year.

Hogs that go to England and the United States are not examined for trichina. All hogs for Germany, France and Austria are. Some escape, though.

The Beef Trust will get its deserts before many years roll by. The Trust press cannot hide the truth from the people. Little by little they will learn the facts, and when they do wake up, you will hear an explosion.

Why is Illinois afraid to tackle the Beef Trust?

## FIGHT ON PURE FOOD.

It Has Been Waged Hard in Congress for the Past Seventeen Years

And the Result Is a Bill that Pleases the Beef Trust All Alone.

The Beef Trust is all powerful in Congress.

"Seventeen years ago the first pure food bill was introduced in the Senate, and it has been debated off and on ever since."

With this introduction Henry Beach Needham tells in World's Work the amazing story of the delays to the pure food bill in the United States Senate as an illustration of obstructive methods.

It will enable the millions of consumers of food to understand why the United States is the only civilized country which does not possess a national food law. It will enable them to appreciate the difficulties which now confront the Hayburn bill during the present session of the United States Senate, the only measure, according to the best authorities, that there is any hope of passing.

"Every American workman," says Mr. Needham, "it is fair to assume, is interested vitally in securing for his family what he earns by the sweat of his brow—pure food and pure drugs."

"When one pays for wholesome articles he does not care to receive bad coffee, glucose syrups, coal tar jellies, spurious whiskeys, adulterated drugs, and imitation flavoring extracts. One does not want codfish sausages or green hams, 'smoke cured,' all preserved with boracic acid; 'New Orleans molasses' or 'honey,' composed largely of glucose; olive oil, in reality cotton seed oil; 'pure raspberry jelly,' manufactured from glucose mixed with citric acid and coal tar dyes.

"If the State cannot protect the individual against such swindling—and the State commissions confess their impotence—one naturally looks to the Federal government for protection and to his representative in Congress to provide statutory means for such protection. How has the welfare, the health, and longevity of the 80,000,000 Americans been conserved by Congress?"

The Beef Trust is making a hard fight at Washington against a pure food law.

The following is from a Washington dispatch to the Chicago Tribune, Feb. 3, 1906:

"Recently this opposition has taken an extremely dangerous turn. The people who are behind it realize that there is a general demand throughout the country for national legislation on this subject. They do not dare to fight it outright, therefore, and so they are confining their attention in an effort to destroy the value of the law when it is enacted and to make it difficult if not impossible of execution.

"There are now on the statute books of many States, particularly in the north, laws which if enacted would go a long way toward disposing of the impure food products which are now flooding the markets of the country to a notorious degree. In Illinois, for instance, there is a law which, if honestly executed, would put an end to the vast amount of frauds practiced upon the people. The law, however, is to a large extent a dead letter and the Illinois food commissioner is said to have become an offensive partisan in the movement to break down national legislation on this subject. Honest advocates here of a pure food law are astonished that Gov. Deneen should permit any Illinois official to take a stand in public which manifestly is in opposition to the best interests of nine-tenths of the people of the State of Illinois.

"The anti-pure food lobby here in Washington, which has its headquarters at the Willard Hotel, and which apparently is supplied with an unlimited amount of money, seems to have come to the conclusion that some kind of a pure food law is inevitable at this session of Congress. They are therefore bending all their energies to break down or minimize the effect of such a law when passed."

Remembering that it was always the habit to use the carcasses of cancerous or lumpy jawed cattle after the carcasses were cut out, the public is probably getting a fuller dose of lumpy jawed cattle for food than ever. On the very day that the city discontinued its inspection and condemnation, the Commissioner of Health of Chicago issued the following remarkable instructions in his bulletin of December 30, 1905:

"While actinomycosis is usually confined to the head, and may be said in one sense to be a localized disease, and while some inspectors condemn only the part involved, I believe it is safest and most practicable to condemn the entire carcass whenever the actinomycotic abscess opens into the mouth, pharynx, larynx or any part of the digestive or respiratory tract; or when the lymphatic glands are involved; or where there are actinomycotic

tumors in the lungs; or when the lesions have become generalized, since generalization in actinomycosis appears to run a very atypical course, making the detection of all foci inside the entire carcass is to be condemned.

"In cases where the actinomycotic lesions are positively localized, the infected part may be cut away and the remains of the carcass used.

"These instructions apply only to 'lumpy jaw.' There may be other reasons why you should want to condemn a carcass, and it is then a matter of judgment for you and your men. But you should never hesitate to condemn if you believe the animal to be not fit for human food."

The Beef Trust continues to spread tuberculosis, cancer and other diseases with impunity.

One fact that escapes general attention is that the intestines, blood, liver, heart and lungs (or lungs) of an animal are already used before the carcass proper gets to the inspector. This includes also what is known as the gut fats, out of which lard, suet, tallow and various other things are made.

As soon as a beef is killed, it is hung up by the heels and disembowelled.

All of the "innards" are hauled away.

Even the blood is received into a receptacle and carried off to be made into blood sausage, beef extract and the like.

The intestines are carried to the sausage rooms to be used as casings.

The stomach goes elsewhere to be used as tripe.

The liver, lights, heart, etc., find a ready market.

And, mind you, every bit of these portions of the "critter" are used whether it is suffering from cancer, tuberculosis, lumpy jaw, or any other disease.

The carcasses after its "innards" are removed is swung along and carried to another place where the inspectors pass upon it or pretend to pass upon it.

Dr. C. J. Whalen, the efficient Health Commissioner of Chicago, reported the condemnation of nearly four million pounds of meat during the four months ending December 30, 1905.

Now 85 per cent of these 4,000,000 pounds were found to be afflicted with tuberculosis.

Every ounce of these 4,000,000 pounds belonged to the main carcass and had passed government inspection.

What about the hearts, livers, lights, intestines, fats, blood, tripe and other inside belongings of these tuberculosis cattle from which 4,000,000 pounds of tuberculosis and cancerous meat were found and condemned?

They were sold to the people and eaten as food!

The spirits of thousands of poor boys who went out to fight for the United States in the Spanish-American war, must hover over the fortunes of the Beef Trust in a demand for vengeance!

These thousands were killed by the "embalmed beef" of the Beef Trust and by the poisons used in the makeup of their Beef Trust rations.

Neither the bullets of the Spaniards or the terrors of the Cuban climate did any havoc to the American soldier, poor boy, at all comparable with the damage done by the frightful embalmed food of the Beef Trust.

The young fellows who offered their lives to the American government, did not for a moment imagine that the country for which they were fighting would permit a Beef Trust to furnish them with poisoned rations.

But it did.

The soldiers trusted their country and ate the poison.

The result was death, disease, broken constitutions for thousands.

These are facts which the war records will corroborate.

All pork for Germany is examined carefully for trichina before exporting. Pork for Great Britain is never examined for trichina.

Hence the following figures may be interesting:

In 1904 Great Britain imported from the United States 7,576,450 pounds of canned pork, valued at \$770,408, and 13,900,551 pounds of fresh pork, valued at \$1,300,855.

In 1904 Germany imported from the United States 48,100 pounds of canned pork, valued at \$4,835 and NO FRESH PORK WHATEVER. Germany protects her people from plague.

By the way, what is Dr. Dyson, who used to be government chief inspector, doing now?

Chicago is the home and the headquarters of the Beef Trust.